



DINNER MENU

Served daily from 4:30pm - close

STARTERS

EDAMAME

Steamed soy beans, sea salt 10

PRAWN CEVICHE

Fresh cut ceviche prawns, crispy corn tortilla chips 12

SHRIMP FLATBREAD

Sauteed shrimp with white wine and dill, pesto, arugula, grape tomatoes, swiss cheese, feta 12

PRESTONS STEAK BITES

Chilliwick's favorite, angus beef, crispy onions, sweet hoisin, spicy mustard 15

SPICY CHICKEN

Thai chili sauce, crispy wontons, sesame seeds, green onions 15

SIGNATURE CRAB CAKES

Victoria's famous blue crab seafood house crab shrimp cakes, snap peas, slaw, chipotle aioli 17

SALADS

ROASTED POBLANO SOUP

Goat cheese crème fraiche, corn tortilla 12

BABY GREENS SALAD

Mixed greens, snap peas, fennel, carrots, carrot tuille, caramelized honey dill vinaigrette, red pepper paint, manchego 10

CAESAR SALAD

Chopped romaine, caesar dressing, lemon, sundried tomatoes, bacon lardons, crouton, manchego 13

BEET SALAD

Local mini beets, arugula, candied pecans, dried cranberries, okanagan goat cheese, green goddess 14

HANDHELDS

CAJUN CHICKEN BURGER

In-house breaded Cajun chicken breast, smoked bacon, avocado, shaved red onion, chipotle aioli, brioche bun 16

BRAISED BEEF SANDWICH

Slow braised beef, caramelized onions, horseradish cream, smoked Gorgonzola cheese, sourdough bread 17

KOREAN BBQ BURGER

Glazed brisket patty, chipotle slaw, wasabi avocado aioli, brioche bun 17

Sub Beyond Meat patty 2

BACON CHEDDAR BURGER

Brisket patty, lettuce, tomato, red onion, smoked bacon, cheddar cheese, dill pickle, mustard, mayo, ketchup, brioche bun 18

Sub Beyond Meat patty 2

PRESTONS BURGER

Brisket patty, braised beef, Swiss cheese, caramelized onions, arugula, bacon, truffle aioli, brioche bun 18

Sub Beyond Meat patty 2

SMOKED TURKEY SANDWICH

Slow roasted smoked turkey, cranberry loaf, bacon, red onion, arugula, mayo, brie Full sandwich 18 | Half sandwich 12

ENTREES

BUTTER CHICKEN

Diced chicken, jasmine rice, naan bread 17

POTATO GNOCCHI

Potato gnocchi, Grana Padano cheese, snap peas, shimeji mushrooms, corn, thyme, cream, garlic 20

MUSHROOM RAVIOLI

Shimeji mushrooms, asparagus, shaved Manchego cheese, red wine demi 21

SEARED SALMON

Seared salmon, jasmine rice, seasonal vegetables, pineapple salsa 25

SIRLOIN STEAK

6oz sirloin, roasted potatoes, seasonal vegetables, red wine demi glace 28

ADD A SIDE

BAGUETTE + HUMMUS 3
TRUFFLE FRIES 4

GRILLED CHICKEN BREAST 6
GARLIC BUTTER PRAWNS 7

SEARED SALMON 12



DRINK MENU

WHITE

	6 oz	9 oz	BTL 750 ml
COPPER MOON PG BC	6	10	30
STONE ROAD WHITE BLEND BC	7	12	39
WAYNE GRETZKY PINOT GRIGIO BC	7.5	12.5	40
RED ROOSTER CHARDONNAY Naramata, BC	7.5	12.5	40
WAYNE GRETZKY OAK AGED CHARDONNAY BC	8	13	42
GRAY MONK PINOT BLANC Lake Country, BC	8	13.5	42
SANDHILL PINOT GRIS Okanagan Valley, BC	8	13.5	42
HAVOC AND HARMONY SAUVIGNON BLANC NZ	8.5	13.5	42
GRAY MONK GEWÜRZTRAMINER Lake Country, BC	9	14	43
CHABERTON ESTATES BACCHUS Fraser Valley, BC	9	14	43
CORCELETTES SANTE SPARKLING PINOT GRIS BC	-	-	48
MATUA HAWKE'S BAY SAUVIGNON BLANC NZ	10	14.5	48
BENCH 1775 SAUVIGNON BLANC Naramata, BC	10	15	52
RED			
COPPER MOON SHIRAZ BC	6	10	30
STONE ROAD RED BLEND BC	7	12	39
BLACK CELLAR MALBEC MERLOT Kelowna, BC	7.5	12.5	41
RED ROOSTER MERLOT Naramata, BC	8	13.5	42
WAYNE GRETZKY CABERNET SAUVIGNON SYRAH BC	8	13.5	42
SANDHILL CABERNET MERLOT BC	8	13.5	42
LONGSHOT CABERNET SAUVIGNON Modesto, CA	8.5	13.5	42
CONCHA Y TORO CABERNET SAUVIGNON Chile	9	14	44
ROSEMOUNT SHIRAZ Australia	9.5	14.5	-
WAYNE GRETZKY WHISKY OAK AGED RED BLEND BC	10	15	52
BENCH 1775 CABERNET SYRAH BC	10	15	54

DRAUGHT

	10oz	16oz	20oz
MOLSON CANADIAN	5.5	6.5	7.5
COORS LIGHT	5.5	6.5	7.5
HEINEKEN	6.5	7.5	8.5
RICKARDS RED	5.5	6.5	7.5
OLD YALE CARAMEL PORTER	5.5	6.5	7.5
OLD YALE NOTTY BLONDE	5.5	6.5	7.5

BOTTLED BEER

	330 ml
CANADIAN	6
COORS LIGHT	6
MGD	6
GINGER BEER	7
RICKARDS WHITE	6
CORONA	6
PERONI	7
OKANAGAN SPRINGS PALE ALE	7
BECKS	7
GUINNESS	7
STELLA ARTOIS	7
HEINEKEN	7

All prices subject to applicable taxes